

**Japanese Patent Abstracts – 3-16-05 – Derwent World Patent**

1/34/1

DIALOG(R)File 351:Derwent WPI  
(c) 2005 Thomson Derwent. All rts. reserv.

004052997

WPI Acc No: 1984-198539/ **198432**

**Carbohydrate food increasing blood sugar content - obtd. by adding polysaccharide to carbohydrate food**

Patent Assignee: ENDO A (ENDO-I)

Number of Countries: 001 Number of Patents: 001

Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Week
JP 59113856	A	19840630	JP 83186305	A	19821222	198432 B

Priority Applications (No Type Date): JP 83186305 A 19821222; JP 8133513 A 19810309

Patent Details:

Patent No	Kind	Lan	Pg	Main IPC	Filing Notes
JP 59113856	A		5		

Abstract (Basic): JP 59113856 A

Carbohydrate food is prepd. by combining the polysaccharide selected from indigestible polysaccharides and their derivs. produced by microbes, in the carbohydrate food which raises blood sugar content. As indigestible polysaccharides, glucans partic. those having alpha-1,6-bond such as dextran, pullulan, mutan, the partial hydrolysate of dextran, i-maltose, i-maltotriose, etc. can be used.

USE/ADVANTAGE - Excess ingestion of the carbohydrate foods of digestible carbohydrates such as starch, sucrose, etc., causes not only metabolic diseases such as the rise in blood sugar content, diabetes, corpulence, etc., but also disorders of digestive organs. By combining the indigestible polysaccharide produced by microbes, in the carbohydrate food, the rise of blood sugar content can be suppressed.

0/0

Derwent Class: D13

International Patent Class (Additional): A23L-001/00